

Contents of Volume 39

Number 1

- iii Obituary: RONALD HARRY LOCKER (1927-1994)
 L. DAVEY & B. MARSH
- 1 Effects of Gamma Irradiation on the Distribution of Calcium Ions in Grass Shrimp
 (*Penaeus monodon* F.) Muscle
 J.-S. YANG & F.-S. PERNG (Taiwan)
- 9 Influence of Processing Temperature on the Formation of Biogenic Amines in Dry Sausages
 R. MAIJALA, E. NURMI (Finland) & A. FISCHER (Germany)
- 23 Rheological Changes during Isothermal Holding of Salted Beef Homogenates
 P. J. TORLEY & O. A. YOUNG (New Zealand)
- 35 Effects of *Postmortem* Time of Calcium Chloride Injection on Beef Tenderness and Drip,
 Cooking, and Total Loss
 S. J. BOLEMAN, S. L. BOLEMAN, T. D. BIDNER, K. W. MCMILLIN & C. J. MONLEZUN (USA)
- 43 Differences of *Post-Mortem* ATP Turnover in Skeletal Muscle of Normal and
 Heterozygote Malignant-Hyperthermia Pigs: Comparison of ³¹P-NMR and Analytical
 Biochemical Measurements
 B. MOESGAARD, B. QUISTORFF, V. G. CHRISTENSEN, I. THERKELSEN &
 P. F. JØRGENSEN (Denmark)
- 59 Physical and Sensory Characteristics of Najdi-Camel Meat
 A. A. DAWOOD (Saudi Arabia)
- 71 Nutrient Composition of Najdi-Camel Meat
 A. A. DAWOOD & M. A. ALKANHAL (Saudi Arabia)
- 79 Comparison of Some Components of Pigs Kept in Natural (Free-Range) and Large-Scale
 Conditions
 E. DWORSCHÁK, É. BARNA, A. GERGELY, P. CZUCZY, J. HÓVÁRI, M. KONTRASZTI,
 Ö. GAÁL, L. RADNÓTI, G. BÍRÓ & J. KALTENECKER (Hungary)
- 87 Relationship Between USDA and Japanese Beef Grades
 J. J. HARRIS, D. K. LUNT, J. W. SAVELL, E. W. HAWKINS & L. E. ORME (USA)
- 97 Rheological Parameters as Predictors of Protein Functionality: A Model Study Using Myofibrils of
 Different Fibre-Type Composition
 B. EGELANDSDAL, B. MARTINSEN (Norway) & K. AUTIO (Finland)
- 113 Sugar-Beet Pulp as an Alternative Ingredient of Barley in Rabbit Diets and its Effect on Rabbit Meat
 A. COBOS, L. DE LA HOZ, M. I. CAMBERO & J. A. ORDOÑEZ (Spain)
- 123 Sex-Specific Identification of Raw Meat from Cattle, Buffalo, Sheep and Goat
 K. B. C. APPA RAO, V. KESAVA RAO, B. N. KOWALE & S. M. TOTTEY (India)

- 127 Structural Weakening of Intramuscular Connective Tissue during Conditioning of Beef
T. NISHIMURA, A. HATTORI & K. TAKAHASHI (Japan)
- 135 Structural Weakening of Intramuscular Connective Tissue during *Post Mortem* Ageing of Chicken *Semitendinosus* Muscle
A. LIU, T. NISHIMURA & K. TAKAHASHI (Japan)
- 143 Sensory Evaluation of Beef-Flavor-Intensity, Tenderness, and Juiciness among Major Muscles
C. F. CARMACK, C. L. KASTNER, M. E. DIKEMAN, J. R. SCHWENKE & C. M. GARCÍA ZEPEDA (USA)
- 149 Microbial Growth and Biochemical Changes on Naturally Contaminated Chilled-Beef Subcutaneous Adipose Tissue Stored Aerobically
J. A. LASTA, N. PENSEL, M. MASANA, H. RICARDO RODRÍGUES & P. T. GARCÍA (Argentina)

Number 2

- 159 A Probe to Measure GR in Lamb Carcasses at Chain Speed
D. L. HOPKINS, M. A. ANDERSON, J. E. MORGAN & D. G. HALL (Australia)
- 167 Use of Electronic Probes for Classifying Lamb Carcasses
A. H. KIRTON, G. J. K. MERCER, D. M. DUGANZICH & A. E. ULJEE (New Zealand)
- 177 Quantification of Beef Myofibrillar Proteins by SDS-PAGE
E. CLAEYS, L. UYTTERHAEGEN, B. BUTS & D. DEMEYER (Belgium)
- 195 Basic Chemical Characteristics of Fresh, Non-Packed and Vacuum-Packed Sheep-Tail and Tail-Fat Stored Frozen for Different Periods
M. ÜNSAL, H. Y. GÖKALP & S. NAS (Turkey)
- 205 Localization of Metmyoglobin-Reducing Enzyme (NADH-Cytochrome *b*₅ Reductase) System Components in Bovine Skeletal Muscle
K. ARIHARA (Japan), R. G. CASSENS, M. L. GREASER, J. B. LUCHANSKY & P. E. MOZDZIAK (USA)
- 215 Optimum Conditions for Beef Carcass Chilling
P. MALLIKARJUNAN & G. S. MITTAL (Canada)
- 225 Grinding as a Method of Meat Texture Evaluation
A. T. KENMEGNE KAMDEM & J. HARDY (France)
- 237 Plasma and Muscle Cortisol Measurements as Indicators of Meat Quality and Stress in Pigs
F. D. SHAW, G. R. TROUT & C. P. MCPHEE (Australia)
- 247 Effects on Carcass Weight and Meat Quality of Pigs Dehaired by Scalding or Singeing *Post-Mortem*
G. MONIN, A. TALMANT, P. AILLERY & G. COLLAS (France)
- 255 Effect of Dietary Supplementation of Vitamin E on Pig Meat Quality
K. S. CHEAH, A. M. CHEAH & D. I. KRAUSGRILL (Australia)
- 265 The Effects of Spray-chilling on Carcass Mass Loss and Surface Associated Bacteriology
P. E. STRYDOM & E. M. BUYS (South Africa)
- 277 Physico-Chemical and Processing Quality of Porcine *M. longissimus dorsi* Frozen at Different Temperatures
R. SAKATA, T. OSHIDA, H. MORITA & Y. NAGATA (Japan)
- 285 The Basal Toughness of Unaged Lamb
C. E. DEVINE & A. E. GRAAFHUIS (New Zealand)
- 293 Variations in Meat Quality in Live Halothane Heterozygotes Identified by Biopsy Samples of *M. longissimus dorsi*
K. S. CHEAH, A. M. CHEAH & D. I. KRAUSGRILL (Australia)

- 301 Functionality of High and Low Voltage Electrically Stimulated Beef Chilled Under Moderate and Rapid Chilling Regimes
C. GARIÉPY, P. J. DELAQUIS, J. L. AALHUS, M. ROBERTSON, C. LEBLANC & N. RODRIGUE (Canada)

Research Note

- 311 Additives in Finnish Sausages and Other Meat Products
A. SKRÖKKI
- 317 Book Review

Number 3

iii Editorial

- 319 The Effect of Low Voltage and High Voltage Electrical Stimulation on Pork Quality
A. A. TAYLOR & L. MARTOCCIA (UK)
- 327 Improving Pork Quality by Electrical Stimulation or Pelvic Suspension of Carcasses
A. A. TAYLOR, A. M. PERRY & C. C. WARKUP (UK)
- 339 The Effect of Chilling, Electrical Stimulation and Conditioning on Pork Eating Quality
A. A. TAYLOR, G. R. NUTE & C. C. WARKUP (UK)
- 349 Changes in Sugars During Storage of Sausages
R. MENDIOLEA (UK), I. GUERRERO (Mexico) & A. J. TAYLOR (UK)
- 363 Measuring Water-holding Capacity in Pork Musculature with a Tensiometer
B. C. KIM (South Korea), R. G. KAUFFMAN, J. M. NORMAN & S. T. JOO (USA)
- 375 The Influence of Porcine Growth Hormone on Muscle Fibre Characteristics, Metabolic Potential and Meat Quality
N. OKSBJERG, J. S. PETERSEN, M. T. SÓRENSEN, P. HENCKEL, N. AGERGAARD, C. BEJERHOLM & E. ERLANDSEN (Denmark)
- 387 The Effects of Residual Oxygen Concentration and Temperature on the Degradation of the Colour of Beef Packaged under Oxygen-depleted Atmospheres
C. O. GILL & J. C. MCGINNIS (Canada)
- 395 Post-weaning Evolution of Muscle Energy Metabolism and Related Physico-chemical Traits in the Rabbit
A. DALLE ZOTTE & J. OUHAYOUN (Italy)
- 403 A Comparison of Some Metabolites in Skeletal Muscle of Different Halothane Sensitivity with Meat Quality Traits of Pigs Using a Capillary Isotachophoresis Technique
R. LAHUCKY, V. MADAJOVÁ, O. MHARAPARA, J. MARÁK, D. KANIANSKY, J. POLTARSKY & L. KOVAC (Slovak Republic)
- 415 Inter-animal Variation in the Biological Characteristics of Muscle Tissue in Male Limousin Cattle
C. JURIE, J. ROBELIN, B. PICARD, G. RENAND & Y. GEAY (France)

Research Note

- 427 Meat Composition in Genetically Selected and Control Cattle from a Serial Slaughter Experiment
C. A. MORRIS, A. H. KIRTON, B. W. HOGG, J. M. BROWN & B. J. MORTIMER (New Zealand)

